

Priority Applications (No Type Date): JP 87116 A 19870106

Patent Details:

Patent Kind Lan Pg Filing Notes Application Patent
JP 63169975 A 3

Abstract (Basic): JP 63169975 A

The mean molecular weight of the chitosan ranges between 70000-90000 or 40000-60000.

USE/ADVANTAGE - A food preservative effective against food contaminating bacteria is obtd. Chitosan of having mean mol. weight of 70000-90000 is partic. effective.

O/O

Title Terms: CHITOSAN; FOOD; STERILE; PRESERVE; EFFECT; BACTERIA; MEAN; MOLECULAR; WEIGHT

Derwent Class: D14

International Patent Class (Additional): A23L-003/34

File Segment: CPI

Manual Codes (CPI/A-N): D03-H02E

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DIALOG(R)File 351:DERWENT WPI

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WPI Acc No: 86-241855/198637

XRAM Acc No: C86-103979

Preservative of processed food use - prep'd. by adding chitosan in soln. contg. chelate cpd. obtd. from alkali earth metal-, aluminium-, iron- or copper-salts and organic acid(s)

Patent Assignee: SEIKEN KK (SEIK-N)

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 61170376 A	19860801	JP 8511899 A	19850124				198637 B
JP 91032993 B	19910515	JP 8511819 A	19850124				199123

Priority Applications (No Type Date): JP 8511819 A 19850124; JP 8511899 A 19850124

Patent Details:

Patent Kind Lan Pg Filing Notes Application Patent
JP 61170376 A 4

Abstract (Basic): JP 61170376 A

Preservative is prep'd. by combining chitosan in the soln. contg. the chelate cpd. which is formed from (a) at least one kind of the